

BALUARTE

Designation of Origin

Ribera del Duero

Vintage

2016

Ageing

4 months in French and American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Tinto Fino (Tempranillo) (100%).

Winemaking

After a selective hand-harvest, a traditional vinification process took place with an extended maceration. Fermentation took place in stainless-steel tanks at a controlled temperature of 26°C and upon completion of malolactic fermentation.



“ A fresh, enjoyable wine that showcase each varietal and its aromas. ”

Javier Garbayo. Winemaker.

Tasting notes

Deep cherry red with a violet rim.

Ripe black fruits, marmalade, plum, with hints of spice and oak. In the mouth it is flavorful, full-bodied, and fresh with a pleasant mouth-feel with a finish marked by fine tannins.

Analysis

Graduation: 13.3% by vol.

Free SO₂: 26 mg/l.

Total SO₂: 60 mg/l.

Total acidity: 2.94 g/l (s.a).

Volatile acidity: 0.59 g/l (a.a.).

Residual sugar: 1.2 g/l.

Baluarte Roble